

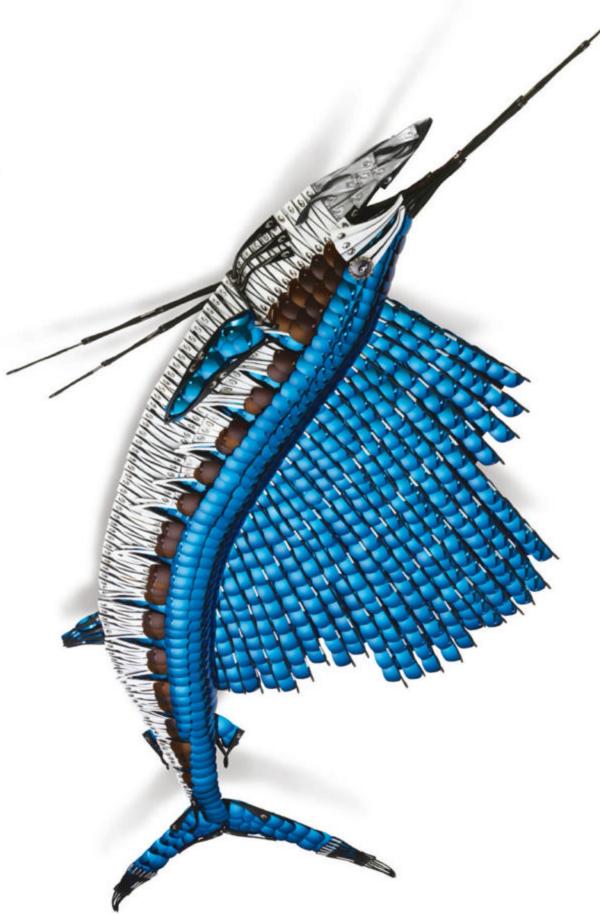








PASSIONATE ABOUT FISHING SINCE 1983.



CONTENTS

Coastal Living March 2015



Features

62 The Bright SideDesigner Carleton

Varney brings his signature flair and sense of fun to a coastal Texas abode.

68 In Living Color

To create their house's cheerful palette, a Saugatuck, Michigan, couple turn to the brilliant view outside.

76 Color Crush Get inspired with our new guide to color: From orange to soft pink to indigo and more, these vivid shades offer an instant refresh.

86 Mexico's Secret Ingredient Chef and restaurateur Kelly Liken heads to Isla Holbox, an under-theradar oasis of beauty, beaches, and deliciously fresh cuisine.





fresh produce

F R E S H P R O D U C E C L O T H E S . C O M SUNDRENCHED COLOR, SEASONLESS PRINTS, EFFORTLESS STYLE



CONTENTS

Coastal Living March 2015





IN EVERY ISSUE

Editor's Letter 8 Hang 10 12 Sources 102 coastalliving.com 103 Coastal View 104

ON THE COVER

Striking orange cushions pop against the serene blue sea in this Delray Beach, Florida, home. Discover expert tips for how to decorate in stunning color starting on page 76.



PHOTOGRAPH BY TRIA GIOVAN

Havens

- 15 Things We Love Acrylic finds in a kaleidoscope of hues
- 18 Ask a Designer Orlando Soria on mastering laid-back luxury
- 20 Collecting The mystique and beauty of sea glass bottles
- 22 Color Theory Paint, wallpaper, and more in sunny yellow
- 25 House Tour Inside a playful 1920s Laguna Beach retreat
- 32 House Tour Tropical tones brighten a Florida guesthouse.

Currents

37 People Watching Meet risingstar chef Blaine Wetzel.

- 40 Diary A writer recalls beach days with his beloved dog.
- 44 Well Dressed Chic cover-ups that go from the lounge chair to lunch
- 46 Beauty Beat The best blushes for a rosy, sun-kissed face

Navigator

- 49 Explore Time stands blissfully still on the island of Guana.
- **52 Postcard** Greetings from Cassis, France
- 54 Dream Town Sarasota offers relaxed living with an urban twist.
- 57 Travel Buzz Vote for America's Happiest Seaside Town 2015!
- 58 Double Take Malibu vs. Montauk

Kitchen

- 93 Good Taste No-fuss finger foods
- 96 Happy Hour Fluke Sunset
- 98 Dinner in a Breeze Chicken Piccata, ready in 35 minutes!



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DECKED OUT





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DECKING | RAILING | LIGHTING | FASTENING

MY MOTHER HAS collected statues of giraffes since she was a little girl, and everyone always enjoys adding to her menagerie. The elegant silhouettes line shelves in the living room; the polished figures stand tall on tables. But stay a while and you will start to see them whimsically and strategically placed all over the house: embroidered giraffes on napkins in the dining room, a long ceramic neck acting as a clever toothbrush holder in the bath, and salad tongs with slender, giraffe-shaped handles in the kitchen drawer.

People always ask her why and how the collection got started. When I was young and full of noisy energy, she pointedly reminded me that giraffes are revered for their silence. When I was older and in school, she told me that the first one she received was her prize for writing a winning essay. At any rate, the collection grew.

Much later, I started a different collection of my own and experienced the joy of finding the perfect additions to it and the challenge of displaying them. I collect houses. I have replicas of narrow Dutch homes from Amsterdam. I have a house made of Popsicle sticks made by one of my children, and I have a little wooden house from Germany

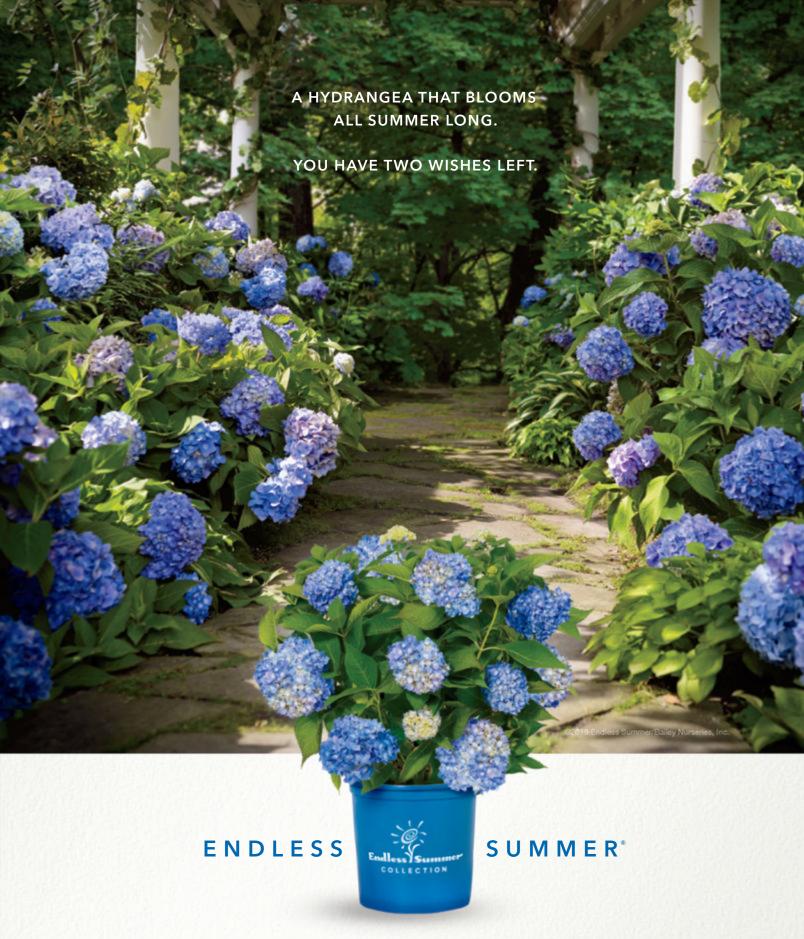


that doubles as a nightlight if you open the door to catch fireflies in it.

In this issue, we launch a new column about collecting (page 20). It is often a happy tradition in coastal homes. (Although I am guessing starfish are a lot more common than giraffes.) We begin with a look at vintage bottles in beautiful sea glass colors. And we introduce you to more new columns, as well: Hang 10 (page 12) gives you news and ideas about life on the coast. Double Take (page 58) compares the best of two coastal towns, and Explore (page 47) takes you to magical places you may not have thought of yet. With these and more great additions to the magazine, you may want to start collecting Coastal Living! But I am guessing you already do.

'Til next time ...





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(EDITORS' PICKS)



Facebook founder Mark Zuckerberg reportedly bought 700 acres on Kauai for just north of \$100 million. No word yet on whether he'll trade his hoodies for Hawaiian shirts.



2. CRYSTAL CLASSIC

Originally designed in 1926, the Lalique Tourbillons vase gets a modern update in this limited edition with a hand-painted blue patina adorning elegant curves. LALIQUE Tourbillons Clear Crystal Vase in Blue, \$1.195 (small): 212/355-6550



3. A LITTLE BIRDIE TELLS US ...

Tiger Woods is teeing up a brand new project—a restaurant with marina views due to open this spring amid the inlets of Jupiter, Florida, his beautiful coastal hometown.

HANG 10

Things on Our Radar This Month



4. KEYED IN

Hiding a key under the mat is so last year. With this Bluetooth-enabled deadbolt and a smartphone, you can give beach house guests access with a tap of the finger. Kwikset Kevo Deadbolt in Satin Nickel, \$219; kwikset.com for retailers



6. BEACH SAVOIR FAIRE

More proof that the French really know how to live: A beach in Antibes banned selfies in certain areas, thereby encouraging people to enjoy the moment rather than record themselves in it. Read: Don't say "fromage."



8. LIONFISH

They're rampant. They're ugly. And they're aggressively feasting in our Gulf Coast reefs. Eat them before they eat everything else. Join the 2015 lionfish hunt. Find events at gulfcoastlionfish.com.





\$225; lilibermuda.com



127 MILLION

The record number, in pounds, of lobster caught in Maine in a single year. Bibs,on.



9. HAPPY TO HAVE THE BLUES

The blue whale population off California's shore has bounced back since the whaling days. There are about 2,200 whales in the area now, up from just 750 in the 1930s.

10. REASON #1,001 TO LOVE COASTAL LIVING: LOOKING AT A WATER VIEW CAN DECREASE STRESS LEVELS MORE THAN SEEING GREEN OR URBAN SCENES, ACCORDING TO A STUDY BY THE UNIVERSITY OF EXETER MEDICAL SCHOOL. AS IF WE NEEDED ANOTHER REASON! SWEET/GETTY IMAGES; 3. WARREN LITTLE/GETTY IMAGES; 6. LEV DOLGACHOV/ALAMY; 7. COURTESY OF SCHEIRER; 8. KLETR/SHUTTERSTOCK; 9. FLIP NICKLIN/MINDEN PICTURES; 2, 4, AND 5. COURTESY OF MANUFACTURERS



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TWININGS



HAVENS



HAVENS (THINGS WE LOVE)



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Plexi-Craft Timothy
Whealon Bar Cart
in Clear with Jade
Inset, \$3,785;
plexi-craft.com

2. GLASSES MoMA Design Store Rainbow Tumblers, \$40 for a set of four; momastore.org

3. FLATWAREHorchow Napoleon
Dinner Forks,
\$85 for a set of
12; horchow.com

4. LIGHTING ABC Carpet & Home Icosahedron Orange/Yellow Pendant, \$1,500; abchome.com

5. END TABLE Bernhardt Interiors Aubrey Round Chairside Table, \$1,750; bernhardt .com for retailers

6. COFFEE TABLE Alexandra Von Furstenberg Sledge Acrylic Coffee Table in Pink, \$13,500; avfhome.com for retailers

7. VASE Jonathan Adler Bel Air Test Tube Vase in Turquoise, \$248; jonathan adler.com



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Q/A

ORLANDO SORIA

The L.A.-based designer dishes on sophisticated style by the shore

Any tips for DIY projects?

OS: The most valuable lesson I've learned is not to worry about messing up. I often find that mistakes force me to think of a solution that is even better than the original project. Also, expect any project to take five times as long as you think it will!

You're setting the table for dinner on the coast. What do you use?

os: I love mixing bright white ceramics, simple modern glassware, place mats that are fibrous and woven-perhaps jute-and linen napkins in vibrant agua for color.

What is your advice for creating unique rooms?

os: Seek out creative friends and commission them to make you things

no one else has. My favorite items are pillows my mom sewed from shibori fabrics she bought in Northern California, drawings made by my buddies from art school, and pottery made by my ceramicist friends.

What's your favorite way to refresh a room?

os: I go shopping for a new statement piece, like a beautiful piece of art, a luxurious throw blanket, or a bold sculpture for the coffee table. Anything that strikes your eye or inspires you can make you fall in love with a space all over again.

What's your go-to color palette on the coast?

os: I'll start with a set of neutrals, like ivory and khaki, and then bring in a pop of navy or green.

-Madeleine Frank



TAKE FIVE



SEASIDE SLIDE

"These sandals go from the woods to the sand." Rirkenstock Arizona Sandal in Habana Oiled Leather, \$125: birkenstockusa.com



FINE FIXTURE

"Lindsey Adelman chandeliers are light, organic, and unique.' Lindsey Adelman Studio for Roll & Hill Knotty Bubbles Chandelier A, \$11,200; lindseyadelman.com



BRIGHT ART

"I love using these paintings in beach houses. They remind me of exotic, beautiful places." Erika Gragg Monstera Series, prints from \$175 (22" x 30"). e-mail egragg@gmail.com



HAIR CARE

"Bumble and bumble Surf Spray makes you feel like you just spent a day at the beach." \$27 (4 oz.); bumbleandbumble.com



PORTRAIT: DAVID TSAY; PRODUCTS: COURTESY OF MANUFACTURERS

SEASIDE CERAMICS

"Ben Medansky's pottery is so sculptural and distinctive" Blue Band Cup, \$40;



PIN IT! To follow Soria's coastal design inspiration board on Pinterest, scan the photo of him (see page 6) or visit pinterest.com/coastalliving

18 COASTAL LIVING March 2015



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HAVENS (COLLECTING)



MASTER GLASS

Marked by time and tide, these rustic treasures make for chic coastal displays in any beach home LONG BEFORE GLASS bottles became recyclables, they were tossed away—many of them in the sea—only to be discovered decades later by curious collectors. The bottles' indelible shapes, shades, and etchings often hint at their origins. Imperfections (bubbles, rough seams, crooked embossing) can be hallmarks of hand- or mouth-blown bottles, the primary form of manufacturing until machines came in vogue in the early 1900s. As with all things

of yore, a lively trade in old sea glass bottles soon began. Rare, hand-blown bottles in jewel tones such as cobalt or ruby red can cost collectors in the thousands; machine-made ones can be found for less than \$20.

Display bottles in the same color family on a mantel with a single flower or stem tucked into a few, or cluster them on a dining room table with small votives or pillar candles scattered in between as a sparkling centerpiece.



This month's color palette, inspired by life on the shore

"Warm, light, happy." That's what comes to mind for Santa Monica-based interior designer Jeffrey Alan Marks when he's incorporating yellow in a home. "Go more toward lemon yellows, and keep it clean and sparing," he says. "Yellow as an accent color in a beach house grounds grays and blues with a sunny jolt." Marks often introduces the shade with fabrics and trims: "I like to use yellow on curtains to get a great buttery light flowing through the room, and then trim a sofa or chairs with the same color." The place Marks recommends making the biggest splash with the hue in a beach house? The kitchen. "I just painted a beach house kitchen yellow and I love it."





VALSPAR





- 2 Brunschwig & Fils Pinceau Fabric in Jasmine, available to the trade; brunschwig.com
- 3 Sunbrella Meridian Lemon Fabric, \$30 per yard; sunbrella .com for retailers
- 4 Jeffrey Alan Marks for Kravet Collections **Blocking Sunrise** Fabric, available to the trade; kravet.com
- 5 Benjamin Moore Interior Paint in Delightful Yellow, from \$39 per gallon; benjaminmoore.com for retailers
- 6 York Wallcoverings Fabrizia Wallpaper in Yellow, \$59 per single roll; yorkwall .com for retailers
- 7 Mosaic House Debu Cement Tile in White/Yellow/Ochre, \$27.50 per square foot; mosaichse.com
- 8 Thibaut Bogart Wallpaper in Gold, \$49 per single roll, thibautdesign.com for retailers
- 9 Clarence House New Vase Linen Fabric in Lemon, available to the trade; clarencehouse.com



66 Yellow is a color I grew up with—it makes me think of home and family, and is found naturally outdoors. It's one of those colors I always go to 🤧

JEFFREY ALAN MARKS







THINK OF IT AS MOM'S **SECRET WEAPON.**

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WITH SURF AND sand visible from nearly every window of this handsome Spanish Revival-style estate in Laguna Beach, its homeowners couldn't be happier. In fact, they were so hypnotized by the views that nearly 10 years passed before they realized they hadn't paid much attention to its interiors. They were still living with the furnishings that the previous owners had included in the sale of the house. So they called interior designer

Christopher Kennedy to help make the beauty inside equal that of its breathtaking exterior. Kennedy crafted a fresh, carefree plan, one that would involve refinishing and repurposing the passed-down pieces before introducing them to a shiny new cast of modern, eclectic finds. "I wanted everything to feel fun, young, and well-layered," says Kennedy, "but it all had to be very easy to maintain, too." Here's how color and creativity gave this home its second act.

Optimize the view.

With a plum location on a bluff, emphasizing the ocean views was a high priority. Kennedy created a sitting room in front of a large picture window; a pair of casement windows flanks the glass and sends in the sea breeze. Custom turquoise cushions and other blue accents repeat the water hues.



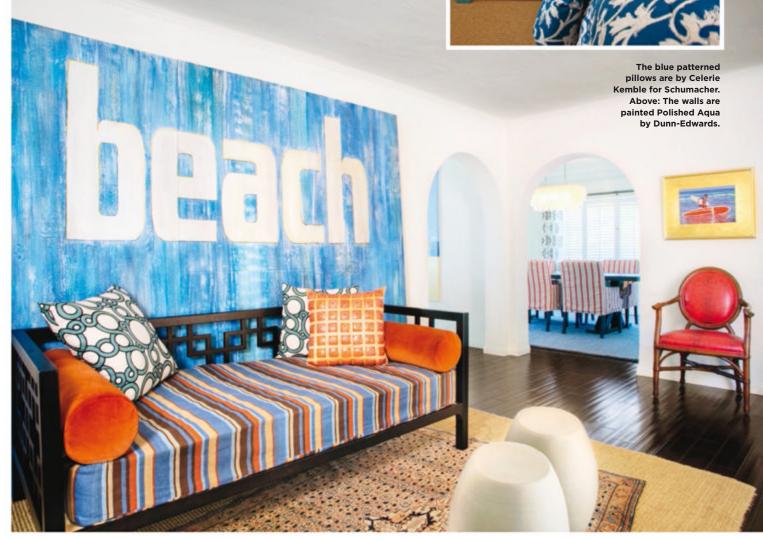
Upsize your artwork.

Kennedy commissioned local artist Terry Gottsch to create an oversize watercolor painting for the foyer, awash in the Pacific's watery blue hues, to serve as a reminder of what is most important in the home: its connection to the beach. A striped, vintage 1970s David Hicks textile transforms the off-the-shelf West Elm daybed into a one-of-a-kind piece.

Become a master of illusion.

To give the impression of extra space in this small guest bedroom, the designer painted the existing nightstand in a shade of turquoise just one shade lighter than the color he used on the walls. As a result, the tiny table blends into the background, lending an airy feel to the room.

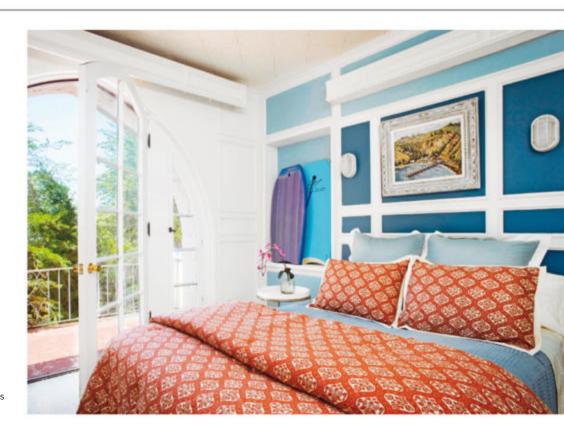






Highlight architectural elements.

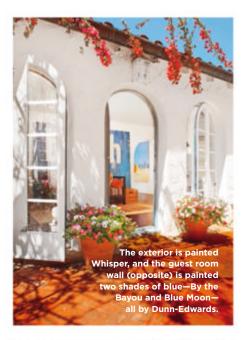
Kennedy created a clever stand-in for a traditional headboard by painting the panels above this guest bed a darker shade of blue than the rest of the wall. "The paneling was existing, and creating the two-tone wall was our way of putting a fresh spin on the older architectural elements," says Kennedy. Nautical sconces keep the bedside lighting plan simple.



5

Use white for contrast.

The home's Mediterranean-influenced architecture creates a striking backdrop for vivid natural color. The sun-loving geraniums, hot pink bougainvillea, and rust-colored brick flooring pop against the bright white facade and a parade of arched doorways and windows. For more information, see Sources, page 102.







SHARE YOUR LOCAL LVE!

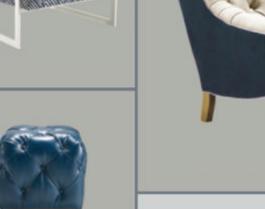
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THE OWNERS OF a Jupiter, Florida, home with sweeping views of the Intracoastal Waterway love hosting guests-they even held their daughter's wedding ceremony on their dock. But several grandchildren later, their three-bedroom house began feeling cramped during family visits. Because the property is long and narrow, there was no room to add on to the main house, so the owners enlisted architect Charles Stick and designer Keithley Miller of Kemble Interiors to carve out

some space at the front of the property, just off the driveway. The small guest cottage would give their children and grandchildren their own area to sleep, play, and relax. While the main house has a very traditional vibe, the homeowners wanted to amp up the color in the new retreat and give it a distinctly Florida feel. "Because the guesthouse is sitting on so little outdoor space, we brought all the fun inside," says Miller. Here's how they created cheery and bright lodging for a crowd.

Dress up the exterior.

Varied architectural detailing—an eyebrow roofline, ornamental trelliswork, a broad frieze—gives the small guest cottage a commanding facade. Against pale lemon stucco, the bright white trim color amplifies the decorative elements. An oversize hedge and iron lamppost draw attention to the entry.



Use youthful colors.

The children's room accommodates as many as six people, with two queen beds and a set of railroad-style bunks built into the wall, so Miller aimed for a color palette that would please the whole crew. "We wanted warm colors with a little



SLEEP IN Scan this photo (see page 6) to watch our video full of great ideas and inspiration for beachy bunks, or visit coastalliving.com/bunk



Bring in balance.

Because the wicker-and-bamboo bed frame is $6\frac{1}{2}$ feet wide and reaches almost to the ceiling, Miller added two oversize nautilus lamps to keep the scale consistent. "Without these, the bed would overwhelm everything else," she says. Miller kept the rest of the room simple with solid blue draperies and a patterned blue rug and comforter to reference the nearby water. **For more information, see Sources, page 102.**



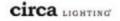
The 2015 *Coastal Living* Showhouse is coming to East Hampton, NY

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CURRENTS

Life and Style by the Sea



PEOPLE WATCHING

FRESH TAKE

A Washington State chef takes eating local to new levels

IT'S JUST AFTER 3 p.m. on a Wednesday, and Blaine Wetzel—the 29-year-old head chef of The Willows Inn on Lummi Island in Washington—is finishing his final preparations before hammering out the dinner menu. He's plucked heirloom grapes from a local farm and tasted two variations of tea brewed with birch bark that his sous chef stripped from a

tree on his way into work. This morning, Wetzel met a local fisherman on the beach just below the restaurant's blufftop perch to collect the day's fresh catch. "Whatever he reels in, we'll cook," says Wetzel, feeling particularly excited about today's bounty: two skate wings, a dozen black cod, three lingcod, 17 rockfish, and seven anchovies. ▶

CURRENTS (PEOPLE WATCHING)

IN FOUR HOURS, 25 guests will fill the dining room, the pink and purple watercolor sunset over the Puget Sound as their backdrop, in anticipation of what Wetzel will dish out. At the moment, he's not entirely sure himself, save for one thing: Every ingredient on his 15- to 20-course tasting menu, be it halibut skin or huckleberries, will have been fished, foraged, or farmed no more than a few miles away. That approach has garnered Wetzel international acclaim since taking over at The Willows Inn four years ago, winning him the Rising Star Chef of the Year award from the James Beard Foundation in 2014.

"Even at some of the best restaurants in the world, vegetables and seafood are delivered by semi truck," he says. "Here, you watch things grow right in front of you, pluck them from the ground, and taste them. It's a way of cooking that captures my imagination."

Wetzel grew up not far from the island—"three hours by car and one by boat," he says—learning the importance of quality ingredients from his parents. "We rarely shopped at supermarkets. Vegetables came from the farmers' market, and fish came fresh right from the dock." In his early 20s, he cut his teeth working under reputable chefs from Las Vegas to Copenhagen, but was lured back to Washington by the comforts of home and the excitement of an endless variety of ingredients.

"There's no question that the beauty of the Washington coast is unparalleled. but the climate, the land, and the seaa mix of both inland and Pacific watersmeans there's also a lot more biological diversity than most places, which is great for a chef," Wetzel says.

Today, unconventional ingredients such as sea kelp or geoduck, a prehistoric mollusk native to the Pacific Northwest, are the crux of many of his recipes. He creates works of edible art that are masterpieces of both flavor combination-grilled anchovies brushed







Clockwise, from top, left: Inspired by the bounty of the sea, this fragrant and flavorful course combines spot prawns, seaweed, and beach pea flowers. Wetzel meticulously plates his nettle stew. Just a short walk from the restaurant, the farm delivers fresh produce and herbs daily.

in quince vinegar, or wild chamomile and macerated blackberries-and presentation, often adorned with wild blossoms and fragrant grasses. "We try to reflect a moment in nature," he says. "Everything on the plate has grown together or not far from each other, so we want to honor that."

While foraging around the island is often the biggest source of inspiration for Wetzel, who grew up fishing, kayaking, and snorkeling, he also savors time outdoors just for himself. "I'd rather be out at the beach or picking berries while staring at beautiful ocean views than stuck all day in a kitchen."

House Plans

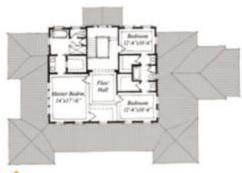


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CURRENTS (DIARY)



DOG DAYS ON THE SHORE

One writer remembers his constant seaside companion

BY WADE ROUSE

"CAN YOU GIVE me any information about her?" I asked the shelter as I signed paperwork, already smitten with a puppy who resembled a baby Scooby-Doo.

I didn't know a lot about Marge when I rescued her. save for the fact she had been abandoned on the street.

"She'll be 45 pounds full-grown, and she doesn't seem to care for water," I was told.

I hesitated. What if she hated the coastal vacations I loved? Then she licked me, her brown eyes melting my heart. I walked out with Marge, not realizing that what I wasn't told would be most important of all: She would soon change my life.

I adopted Marge at a low point, unsure why I had even walked into a shelter. I wasn't ready for a dog. I wasn't ready for any change.

Moreover, I was in the midst of trying to write a book that wasn't getting written. Due to my full-time job, which required early-morning and late-night meetings, the only time I could write was 4 a.m.

I tried to adhere to that schedule even after adopting Marge. When the alarm rang, I would hit snooze. But when I'd try again, my puppy-firmly entrenched in my bed-would paw me awake. I walked her in the still-dark night, gave her a treat, and then wrote, ➤



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CURRENTS (DIARY)

Marge squeezed underneath my desk, atop my feet. When I began to falter from that routine, Marge would again paw me awake. She never left my feet over the next year, despite growing to 80 pounds.

She almost willed me to finish that first book, and I did. That book not only landed me a literary agent but also a deal with a major publisher.

We took a celebratory summer vacation to Saugatuck-Douglas, Michigan, where Marge and I ran along the golden beaches, hiked the towering dunes, and swam in "unsalted" Lake Michigan waters that rivaled any ocean. It was there that I had an epiphany (in addition to realizing that Marge loved the water): Why couldn't we have this dream of living by the sea more than a week every year?

I quit my job, moved to Michigan, and began writing full-time, Marge and I reveling in its coastal beauty. My one book became four—Marge forever atop my feet. My travels as a writer took me across the country, Marge my constant coastal companion.

I spent winter months completing a book on Casey Key outside Sarasota, inspired by the otherworldly blues of the bay and ocean. I traveled on my aunt and uncle's boat throughout the Keys, writing essays for a memoir about family holidays, Marge barking at dolphins that swam alongside.

And, of course, most Michigan days I would take her for runs along the coast. When we would both begin to pant, I would dash into the chilly waters of the lake and swim out, Marge by my side. The sun would illuminate our shadows on the shore, two friends dog paddling.

"I love you, Margie!" I would yell. She'd return a bark, and we'd swim back and rest on the sand, smiles on our faces.

MY MARGE died a few years ago, at 14. But her spirit remains.

No, I wasn't ready for a dog. But Marge taught me that the unexpected things in

life—loving unconditionally, pursuing your passion—are not only the riskiest but, ultimately, also the most rewarding.

To honor Marge's spirit after she passed, I returned to every coastal community in which we lived, worked, or visited, scattering her ashes into the waves of the Atlantic, amid the shells of the Keys, as well as along our beloved Lake Michigan.

I learned from Marge that it's better to view life through a dog's eyes: She never feared the future or the unknown, never allowed fear to overpower living in the moment. Dogs live to make us happy. It's up to us to learn their lessons.

I have two new rescue dogs now that I love with all my heart. But there will never be another Marge.

Today, when I run along the Michigan coast and stop to dog-paddle out into the lake, I can still feel her presence, my best friend forever by my side. ■

PAWPRINTS IN THE SAND

Just some of the ways dogs and the shore go naturally together:

- 1. The Canary Islands were named after the Latin word for dog, *canaria*. It's said that the islands' original inhabitants used to worship them.
- 2. Portuguese water dogs were originally bred to drive fish into fishermen's nets, retrieve lost gear, and carry messages from ship to ship or ship to shore.
 - **3.** Newfoundlands, Labs, and Weimaraners all have webbed feet for swimming.
- 4. The trend has yet to cross the ocean, but Italian beaches are putting canines to work as lifeguards. More than 350 dogs are now certified in water rescue.







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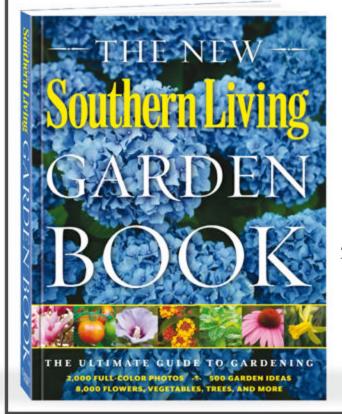
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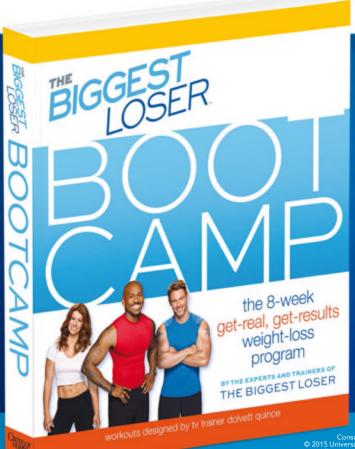
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Where To Go Now on the Coast

EXPLORE

AN ISLE OF ONE'S OWN

Getting away on the BVIs' Guana Island is a lush, timeless escape

BY EMMA SLOLEY

even identify this phenomenon, so alien is it to my everyday experience. Thanks to a life lived largely on planes and in airports, shuttling between various metropolises, the absence of sound isn't something with which I'm overly familiar. Yet that is what surrounds me after I settle into my room at Guana

Island, a speck of serenity marooned between two of the world's greatest stretches of water—the Caribbean Sea and the Atlantic Ocean.

This privately owned isle in the British Virgin Islands is one of those places better understood by what it *doesn't* offer than what it does. There are no cars, no bikes, no raucous

With a rustic elegance, life on Guana Island is

gloriously serene.

hordes of party people clogging your route to the swim-up bar. There are no pillow menus, no mixologists, and no butlers. There aren't even any locals; the 20-room resort constitutes almost all of the island's manmade structures. This is a haven designed for the overscheduled, over-stimulated, overcaffeinated 21st-century traveler, a place where siestas are encouraged and the art of doing nothing reigns supreme.

I unfold the wooden plantation shutters in my whitewashed suite, the last in a series of Mediterranean-inspired rooms strung along a ridgeline at the center of the island. In pours the dazzling Caribbean light. Out goes the silence as a sound floats up: the resident flock of flamingos, foraging and fussing from the salt pool and mangroves far below, their feathers a fiercely blushing pink.

There is something deeply oldfashioned about the style of vacationing enshrined on this 850-acre island. Flicking through the guestbooks stacked in the lounge room of the main house, I notice that the background doesn't really change. The perms, hexagonal sunglasses, and sideburns might come and go, but change on Guana Island moves at a glacial pace, and that's just its appeal.

In the 1930s a Massachusetts couple, Beth and Louis Bigelow, bought the island, instituting a Downton Abbeystyle tradition of dressing for dinner with their worldly, well-heeled guests. Since 1975, the island has been in the hands of Dr. Henry Jarecki, a New York-based physician, businessman, and philanthropist who no longer insists on ties and evening gowns at dinner but otherwise has retained the place's delightful sense of time standing still. The rooms are technology-light (though there is Wi-Fi); the only entertainment, paperbacks left by other guests. There are set meal times, and the four-course dinners always start with soup.

Dining is serious business here, thanks largely to executive chef Xavier Arnau, a young Spaniard who cut



his teeth in some of Europe's best kitchens and whose daily menus fuse Mediterranean and Asian flavors, but always with a Caribbean influence. After lunch, guests choose from two entrees for dinner that night (served by atmospheric candlelight on one of two terraces, a privilege reserved only for guests of the hotel), which could be anything from tuna tartare served with coconut, mango, cilantro, and avocado, or a jerk-marinated Caribbean rack of lamb that's cooked for 14 hours and served with pumpkin.

After tucking into morning pancakes that I defend from thieving birds, I decide to walk down to the main beach,

White Bay, one of seven on the island. The steep road meanders through tangled tropical terrain-succulents, palms, and rare flora including a bromeliad found nowhere else on Earth-and ends at the beach, a magnificent parabola of white sand hemmed in by sea grapes and lined with palm trees. This is the island's most popular beach, which is to say you can expect to encounter four to six of your fellow guests on this half-mile expanse at any given time.

I settle into a cabana with striped curtains that frame a scene of almost ludicrous beauty: glossy palm fronds, sugary sand, and aquamarine Caribbean Sea so clear you can see the bottom for





GET THERE

Travelers can board a flight to San Juan, Puerto Rico, with connections to Beef Island (EIS) on Seabourne or Cape Air (a 45-minute small plane flight), or fly to St. Thomas and take a 50-minute ferry to Beef Island. A short boat ride shuttles guests to Guana Island. Rates start at \$695; 800/544-8262 or guana.com.



what looks like miles. A honeymooning couple mix up their own daiquiris in the whitewashed cottage that serves as an honesty bar. (There's no bartender.) Another couple laze on loungers in the shade of a giant Australian pine; its feathery needles provide a natural umbrella. A mother waves indulgently from her towel as her daughter squeals by on an inner tube behind a speedboat, the day's most energetic scene.

Sun-sated after several languid hours beachside, I hail the "beach bus" (a staff-driven jeep) back up the hill and reemerge at dusk to nurse a cocktail on the aptly named Sunset Terrace, an open-air patio set dizzyingly on a ledge overlooking the Atlantic. Tiki torches are lit along the paths, and I use their light to take a quick detour to check out The Garden of Eden, a picturesque cliff-edge wooden pavilion that hosts open-air movie nights, before repairing to my candlelit table on White Bay Terrace, overlooking the Caribbean and the twinkling lights of Tortola.

I awake the next day ambitious, and set out on a rigorous three-mile hike along the island's spine to a volcanic outcropping with intoxicating ocean views. Considering my little adventure has turned into a half-day-long cardio session, I feel justified in booking a beachside massage that afternoon.

The spa—a wooden gazebo set on a raised wooden floor and swathed in billowing curtains—is an easier hike, down a sandy path lined with bougainvillea.

On my post-massage beach stroll, the serenity is briefly interrupted by the arrival of the Guana Island launch from Tortola. I listen to the newcomers chattering about all the things they plan to do here and recall something Guana's manager had told me the day before. "Guests often book a lot of things in advance," she'd said. "You know, sailing tours, day trips. And then they arrive and see the beaches and the scenery and cancel it all." Just wait until they get a load of that silence.

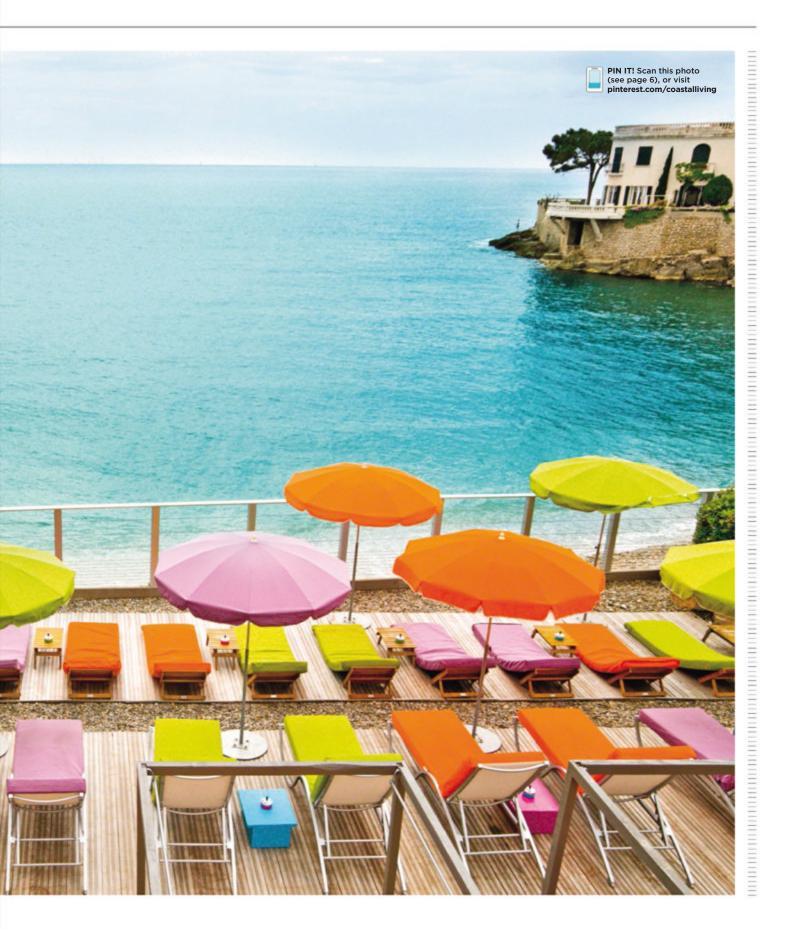
Greetings from ... CASSIS, FRANCE

"He who has seen Paris and not Cassis has seen nothing," declaimed writer Frédéric Mistral, the 1904 Nobel laureate who clearly knew this stretch of the French Riviera as well as he knew literature. East of Marseille, this ancient and fortified harbor is a favorite getaway for the French, but often overlooked by the rest of the world's Mediterranean pleasure-seekers, who answer the siren calls of Nice and St. Tropez. If they only knew what they're missing: a bustling waterfront, glorious sunbathing, and the famed calangues deep and narrow inlets that make for high-romance boat excursions, picnics, and swims.

PHOTOGRAPH BY MARCO MACCARINI

Taken with a Nikon D300 and wide-angle lens when the photographer came upon the deck of l'Hôtel de la Plage Le Mahogany, dotted with colorful umbrellas and armchairs. A partially cloudy sky offered a soft and diffuse light.





SARASOTA

Cultured, creative, and cool, this white sandblessed Florida town is ready for prime time

pleasures to enjoy life by the sea. But here on a gracefully curving bay south of Tampa, there's been no such sacrifice. The remarkable reality—and surprise—of Sarasota is the pairing of a thriving arts and culture scene with world-class beaches: a combination that's made all the sweeter by the local, laid-back Gulf vibe.

Settled as a fishing village during the 1700s, this city (population 53,000) now sparkles with high-rise condos and midcentury-modern homes, a lively harbor, a hot restaurant scene, and a brand new architecture festival. It also boasts resident opera, ballet, and theater companies and its own symphony orchestra.

A traditional favorite of tarpon fishermen and retirees, Sarasota has lately drawn a younger crowd to its palm tree-lined neighborhoods. "People are following their parents here," says Amy Nichols, who co-owns a local coffee bar and pastry company. The result of that influx: a vibrancy that's made the city more cosmopolitan and just plain fun. Shopping districts such as St. Armands Circle hum with everything from artisan chocolates to black-tie boutiques. Downtown, the broad sidewalks of Main Street fill with rattan sofas for alfresco nightlife that is both relaxed and civilized.

"Sarasota is a hidden gem that's now on the map," says financial advisor Michael Matash. With an average home price of around \$400,000, it's also still affordable. "And," he adds, "we have the best beaches in the world."



Eat & Drink

A bona fide food town. Sarasota has a stellar roster of restaurants. At the top: chef-owner Stephen Phelps's understated culinary bravura at Indigenous. The wildmushroom bisque with truffled rye croutons is a year-round standout, along with Gulf shrimp mains and house-made ice creams. At hip Selva on hopping Main Street in the heart of downtown, Peruvian cuisine goes upscale with 10 different showstopping ceviches and updated Pisco cocktails. Owen's Fish Camp brings Old Florida classics such as fried oysters and cornmealcrusted catfish, not to mention a fish camp cottage with porches and twinkly lights, to downtown. In St. Armands Circle, Shore Diner has a blue-crab cake with house slaw and Old Bay

mayo that's just right with the gin-and-St. Germain house cocktail. Finally, the carefully crafted coffees at Perq Coffee Bar draw a creative crowd from artists to architects to Sarasota's low-key, cool Southside Village neighborhood.

Arts & Culture

In addition to a bounty of performing arts, a school of art and design, and breathtaking botanical gardens, Sarasota is also home to the artistic legacy of one of its most colorful residents: circus impresario John Ringling. His former estate just north of downtown contains two world-class museums-the Ringling Museum of Art and the Ringling Circus Museum, with its 44,000-piece miniature circus model and other colorful ephemera. Also on the estate: 66 acres of garden

shaded by banyan trees and dotted with classical statues, and Ca' d'Zan, Ringling's Venetian-Gothic mansion that's open for tours and opulence-inspired gasping.

Beaches

It's a quick and scenic drive (and a popular running and walking route) across the Ringling Bridge to Lido Key, part of the city and home to three beautiful public beaches. Lido Beach, a 3,000foot strand of powdery white sand, has lifeguards and such conveniences as concessions, restrooms, and a pool. Undeveloped North Lido Beach, with its quiet, bleached sands and grassy dunes, is home to local and migrating shorebirds. South Lido Beach is part of a 100-acre property that touches four bodies of water: Sarasota Bay, the Gulf of Mexico, Big Pass, and

Brushy Bayou. Just 15 minutes from downtown lies Siesta Key, with its shallow waters and epic expanse of bone-white, 99-percentquartz sand, which stays cool even on the hottest sunny day.

Stav

The perfect stay in the midst of Sarasota's bustling downtown is at The Ritz-Carlton, Sarasota, where it's an easy stroll to the yacht-filled harbor as well as dozens of great restaurants. Rates start at \$399; ritzcarlton.com. For a Gulf Coast getaway still in town, scoot across the bridge to Longboat Key and check into The Resort at Longboat Key Club. The freshly updated spa offers customized aromatherapy massages that will do as much for your point of view as those Gulf vistas from your room. Rates start at \$349; longboatkeyclub.com.

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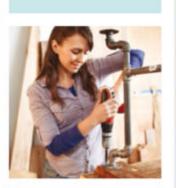
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AMERICA'S HAPPIEST SEASIDE TOWNS 2015

Here, the finalists for our fourth annual list of the top places to live on the coast. Now YOU decide the winner!





California



Delray Beach, Florida



Monterey. California



Narragansett, **Rhode Island**



Ocean Springs, Mississippi



Portsmouth. **New Hampshire**



Southport, **North Carolina**



Tybee Island, Georgia



Venice, Florida



Wellfleet. Massachusetts

Which place puts the biggest smile on your face? Help your favorite win the honor of "America's Happiest Seaside Town" by voting daily through March 31. Our ranked Top 10 will be revealed in a feature in our July/August issue. There are two ways to vote:

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HOW WE PICKED THE FINALISTS We began with your nominations, plus all the past places we've lauded as Dream Towns. From there, we looked at the rank on the Gallup-Healthways Well-Being Index, percentage of clear and sunny days, healthiness of beaches, commute times, walkability, crime ratings, standard of living and financial well-being of the locals, geographic diversity, and our editors' assessment of each town's "coastal vibe." The result: an all-star list for 2015 from every coast! (Previous winners were not eligible.)

Malibu Sublime canyons, bluffs, and celebrities along the PCH







MALIBU VS. MONTAUK

Two stellar towns go head-to-head on design. drinks, and more



Montauk Long Island's low-key outpost for fishing, surfing, and escape

HOT SHOPPING

Malibu Farmers' Market

is not your average market-organic offerings range from olive oil to chocolate, and there's likely an A-lister under the straw hat next to you. malibufarmersmarket.net

Melet Mercantile Montauk stocks beach-centric antiques, art, jewelry, and vintage clothing. Bonus: The Melet family holds its Epic Yard Sale each Fourth of July weekend. meletmercantile.com

TOP TASTEMAKER

Kelly Wearstler reigns here as uber-talented decorator/designer/ fashionista from her abode sporting gorgeous views of both the Pacific and the Malibu hills.

Ralph Lauren, the quintessential icon of all-American style from fashion to paint and furnishingsrejuvenates in a stoneand-wood retreat overlooking the Atlantic.

SWEET DISH

The yellowtail sashimi at Nobu has freshness you can taste, with a citrusy yuzu-soy sauce and a pop of jalapeño heat-just a handful of ingredients, expertly deployed. noburestaurants.com

The hearty cioppino at Dave's Grill is always in demand, thanks to its seven types of seafood, including lobster. There's a same-dayonly reservation policy here: Call ahead. davesgrill.com

COOL DRINK

Casamigos Tequila at Café Habana is super smooth for sipping. It's the brainchild of George Clooney and pal Rande Gerber, who co-owns the locals-favorite café. casamigostequila.com; cafehabana.com

At Star Island Grill, bartender Patty Collins Sales deftly serves up the signature MTK, a tea-and-lemonade vodka concoction. (Get the recipe at coastal living.com/MTKdrink.) starislandyc.com









WHICH COASTAL **ENCLAVE RULES IN** THIS MATCH-UP? Cast your vote at coastalliving.com/ malibu-montauk

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THE BELLET

SIDE

Renowned decorator Carleton Varney revives a Texas beach house with his signature flair for classic, colorful design

By Ellen McGauley Photographs by Jonny Valiant Styling by Erin Swift

COLOR,

says Carleton Varney, is magic. "It changes your soul; it changes the way you wake up in the morning," claims the veteran decorator and president of the venerable Dorothy Draper & Co. in New York.

He has a story for every shade, a sparkling anecdote for every element of a room—Joan Crawford's rose-colored ceilings, Ethel Merman's 500-plus-piece art collection. (Both women were clients.) At a vacation home on South Padre Island, Texas, however, it's the client's dazzling collection of vintage cars that sticks in his mind. "When he and I began working together, I noted that his homes didn't have much color at all—they were very beige," says Varney. "But he had a wonderful passion for these vivid, colorful old cars. That told me something."





Owner Kirk Mills had previously hired Varney to decorate his primary home in San Antonio, and brought him in to reimagine this one—a 3,300-square-foot weekend dwelling overlooking a bustling channel. "It wasn't a place you wanted to linger. Everywhere you looked was cream and colorless," says Mills with a laugh. Then one day, Varney asked if he could come have a look. "He wanted to fix it, and he did. Now I never want to leave."

The palette, like Mills's vintage cars, is island bright. Sunny yellow, sunset pink, and complex shades of blue enliven and define rooms downstairs; upstairs, Varney used color, including jungle greens, and pattern to create continuity. "In spaces like the living and dining rooms, where the view is shared, we wanted to make the two rooms appear as one," says the designer, who worked with associate Brinsley Matthews on the project. An L-shaped dining banquette mimics lounge seating and is upholstered with the same Brazilian leaf print used in the living room draperies and kitchen wallpaper. "This is an update on Dorothy's original print used in the Quitandinha in Brazil and, later, the Greenbrier in West Virginia," Varney says.

Indeed, the interiors have a tropical ease to them. "We imagined a gentleman's house that is slightly laid-back, one that offers a good sense of the outdoors," says Varney. In the entry, natural bamboo takes the place of traditional crown molding and forms a clever patterned wainscot below. On the main living floor, mirrored walls wrap the dining area and line the back wall to reflect the view from the balcony. "This way, you can sit anywhere in the room and be able to see outdoors to the channel," Varney says.











Vintage finds from antiques shops bring a layer of surprise and eclecticism. Most notably, the bamboo living room furniture is by famed 1940s designer Paul Frankl and was a plum discovery at a shop along Dixie Highway in Palm Beach. "It's a hallmark of old Hollywood and fits very well here," says Varney.

The pedestal dining table—a contemporary lacquered piece that extends to seat eight—was a find from a local shop on South Padre, as was the round coffee table. Decorative porcelain and ceramic folk art reflect the heavy Mexican influences of the region and blend easily with Varney's designs, such as a cane/faux malachite headboard, navy sailboat lamps, and upholstered seating. "It's important to be able to walk through and recognize where everything came from," Varney says. "The prettiest and most interesting spaces are those that depict the life and travels of their owners."

Stepping out onto the second-floor balcony, Mills can watch boats make their way down the channel, cruising slowly to and from the Gulf of Mexico. Directly below him is a boathouse that sat untouched for the first decade he had the house, its hipped roof for years covered in pitch-black tarpaper. Today, the ebony roofing has been swapped for painted aluminum shingles that form vivid turquoise-and-white stripes. "It was a simple thing that changed my view completely," says Mills. "Carleton didn't even look at the other color options. He just saw the turquoise shingle and said, 'Yes, that one.'"

It's similar to the living room's aqua wall color, one Varney long ago dubbed Jefferson Blue. "The ceilings at Monticello are painted the same shade," he explains, adding that it was a favorite hue of his renowned mentor, as well. "Dorothy would joke that when Tiffany began using it for jewelry boxes, they borrowed her color." Then he laughs. "Really, it just makes you feel good. And that's what we wanted to do here." **For more information, see Sources, page 102**.

IN LIVING

A blooming azalea garden on the river in Saugatuck, Michigan, is



COLOR

the inspiration behind this cottage's happy palette

By Marisa Spyker

Photographs by Ball & Albanese

Styling by Liz Strong







A kaleidoscope of perennials in full bloom

envelops Gwen and Jay DeBruyn's Saugatuck, Michigan, cottage. Their love for the place took root the first time they saw it and has continued to blossom over the years they have owned it. "There are two acres of beautiful azalea gardens that were planted by the original owner, who was a landscaper," says Gwen. "The colors remind me of a fireworks show—pinks and purples and yellows and oranges-and it all looks out over the Kalamazoo River."

No stranger to bright color at the home decor shop she owns (local favorite Bayberry Cottage) in neighboring South Haven, Gwen used the vivid garden hues as a jumping-off point for revitalizing the property's 1950s ranch-style home, where she dreamed of hosting her extended family-including six children and three grandchildren-for long, leisurely dinners on the weekends. "Our lifestyle at the beach is relaxed and carefree," says Gwen. "We come here to play, so we wanted colors that make us smile the minute we walk in."

To that end. Gwen chose the most cheerful hue of all for the home's French front doors. "The gardens are the real showstoppers, but we wanted the house to hint at what was inside, too," she says. "Yellow doors were the answer, with a neutral-leaning green for the exterior walls. They welcome us every time we come home." Inside, the living room's blue, red, orange, lime green, and yellow hues adorn rugs, pillows, and upholstery in graphic patterns like chevron, paisley, and stripes. The eye-catching colors and patterns flow into the bedrooms on comforters, artwork, and glossy lamps. To balance all the bold, Gwen painted the walls and







ceilings—formerly sheathed in dark, knotty pine—in neutral white. "I'm known to change things around a lot, and white works with any color and style," she says. "It's clean, calm, and relaxing."

Transforming the cottage into a retreat fit for entertaining meant the DeBruyns would need plenty of space, so they hired Michigan-based architect John Hurst to open up the layout, and builder Chris Lozano of Custom Carpentry to construct an addition that included a new dining room and large master suite. A long, open great room now has space for two separate seating areas—one for watching TV, and the other for gathering around the fire. Hurst also increased square footage on the porch and in the kitchen, and added a large double window to connect the two spaces. "We entertain family, friends, and clients on the porch, and the window makes serving and visiting easier when I'm in the kitchen and everyone else is outside," says Gwen.

Among the architectural details the couple opted to keep was a tucked-in sleeping nook. The original owner had carved an opening into the wall that connects the living room and guest bedroom to create space for an extra bed. "It's probably my favorite feature of the original house because it is so unique," Gwen says. "The kids sit on the bed-in-the-wall and hang out while the adults chat." A sliding, reclaimed barn door coated in







the structure's original deep red paint closes off the bed, which is dressed in peacock blue, lime green, and hot pink linens.

That mix of modern and bright with eclectic and traditional is a theme Gwen and Jay carried throughout the home-pairing primitive wood antiques and distressed seafaring accents like painted oars and a life preserver with high-gloss pieces. A collection of vintage pine frames Gwen inherited from her father holds mostly traditional, nautical prints. "They represent our love for Lake Michigan, which has always been a big part of our lives," she says. Her extensive collection of sea glass also dots the rooms, in the form of jars and vases perched everywhere from the coffee table to windowsills and atop the fridge. "I have walked along coasts for the past 15 years and amassed thousands of sea glass pieces," she says. "Having it around makes me calm and happy."

That's precisely what Gwen and Jay had in mind for what is now their full-time home and family gathering spot. Their grown kids, who all live nearby, come over to gather in the azalea garden and drink wine around the fire pit, while the grandchildren play yard games and make s'mores. "It's our ultimate happy place," Gwen says. "This is the house we've always dreamed of having." ■ For more information, see Sources, page 102.







ORANGE

This tangerine terrace in Florida holds its own against the bright blue sea below. Balconies and outdoor rooms are prime spots to introduce vivid, fun colors such as orange, which pairs as well with nature's big, bold hues (green landscapes, azure oceans, and sunset reds) as it does with more neutral, natural shades reminiscent of the sand, stones, and marshes.

oomph Hobe Sound Lantern in Knockout Orange, \$3,095; oomph online.com

Fresh American Mingled Tangerine Indoor/Outdoor Pillow, \$58; dashandalbert.com

Society Social
The Lilly Bar Cart,
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georgia.com











LIME

The key to making this brilliant lime guest room work, says its designer, Franco Biscardi, is the abundant natural light. "This is a modern Florida condo awash in sunlight, so it was a great opportunity to use plenty of bright, saturated color." His starting point was a pair of fabric patterns a China Seas coil print and a smaller-scale Quadrille design—in a light green colorway. Biscardi amplified the buoyant shade by painting the walls the same hue. White lacquered furniture helps the tropical tone shed its youthful reputation and lends a sense of refinement. "We also brought in earthy elements to add warmth," says Biscardi of the abaca rug and the sandy-hued beach photography. "The setting was just right for a bright lime shade," he says. "The sunlight allowed us to have fun with it."













PINK

Flowers for Camille 30" by 30" Acrylic Painting on Birch Wood Panel by Lulie Wallace, \$850; luliewallace.com

"I wanted the walls of this dining room to glow like the inside of a conch shell," says its designer, Celerie Kemble. A pale pink grasscloth wraps the space in a dynamic, feminine hue, and the organic texture gives it its sheen. "That's what makes the room really light up," says Kemble. "And the tones in the artwork and on the walls are in the same range, which gives these relatively soft colors high impact." Also dialing up the drama is the lack of pattern; the pink is delivered in large swaths, even covering the ceiling molding. Used this way, a solid pastel can serve almost as a neutral, Kemble notes, providing a backdrop for accent colors, such as the gray-green chair upholstery. "While it can be tempting to play it safe with traditional neutrals, monotonal palettes can be just as pleasing without being too bold," says Kemble.

DEFINING

COLOR

Brush of Pink

Pratt & Lambert





PURPLE

Anna New York by Rab Labs FIM

Bookends in Amethyst. \$310; rablabs

> Using a bold wall color is a clever way to define a very small space, says New Yorkbased interior, fabric, and wallpaper designer Katie Ridder. "I wanted this petite home office to have a strong hue, like this robust purple, because of its size and where it is located," she says. The room was formerly a closet. and is sandwiched between two dominant spaces: the dining and living rooms. To keep it from feeling like an afterthought, she chose an amethyst tone for the walls, and then applied it through a layered mix of texture and pattern. Painted purple strap molding is inset with square leather floor tiles, custom colored a shade darker than the woodwork. Black and white accents create a fresh and youthful look. "Purple can be very modern, but as with any tone, your pairings and textures are as important as the color," Ridder says.



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THE NAME **ISLA HOLBOX**

means "black hole" in Mayan. This always makes my husband, Rick, and me laugh, as our little island paradise-just 11/4 miles wide with striking pink flamingos, vibrant clapboard communities, and amazing food at every turn-is quite the opposite. Rick and I first came to the island of Isla Holbox six years ago during a recordbreaking snowy winter in Vail, Colorado, where we both run my eponymous restaurant. After a challenging business season as executive chef-and Rick handling the front of the house-we just wanted to escape. And be warm. And eat great food. So we took a chance and booked a trip to this relatively unknown island on the northern coast of the Yucatán peninsula.

Two weeks later, we arrived to find a truly untouched oasis: brightly colored seafood shacks in tiny communities with whitesand streets buzzing with golf carts-no vehicles allowed on the island. The beach met tropical mangroves perfect for lazy kayaking and spotting sea turtles, and miles of coast curved around brilliant lagoon waves with virtually no one else in sight. We were hooked.

Now, on our sixth annual trip here, we feel more like islanders returning home, especially when we check in at the oceanfront Hotelito Casa Las Tortugas. Greeted by a chorus of holas, we catch up with the familiar hotel staff while checking in. They tell us that, once again, we've picked a perfect week to visit: 80 degrees and not a single cloud in the sky.

As we make our way to our oceanview suite, I see treasures everywhere: a baby blue distressed wooden table that would fit perfectly in my dining room, a funky twisted cocktail glass at the bar. Little surprises and eclectic moments are hidden in every nook; the 21-room hotelito is adorned with antique tiled mirrors and bright canvas paintings on the walls. The thatched-roof suites are painted orange, yellow, and blue and have high ceilings and exposed wooden beams, with wispy canopies draped above the plush white bedding. Our favorite part is the private terrace overlooking the sea: Rick and I race to the balcony and jump into the hammock. The sound of the waves trumps our giggles.

With a list of things we want to do—swimming, kayaking, drinking margaritas—we know we have to start with empanadas from Las Panchas, a tiny café in the heart of the village square, a short walk from the hotel. Here, with only a slight breeze from the lagoon to cool the air, we find the two owners-sisters-in the kitchen forming fresh masa (a flour-and-corn dough mixture) into piping hot, crispy pockets filled with pork, stingray, and shark. Rick and I grab all three. They're served with an almost unbearably red-hot salsa and complemented by green pickles. Each bite is the perfect study in contrasts: shocking and delicious.

Breaking our silence as we devour the meal we've been dreaming of for months, I say out loud that I love the way Isla Holbox tastes. It's a perfect fusion of traditional Yucatecan flavors and













What brings a chef back to a tiny island in Mexico year after year? Clockwise from top, left: Shrimp tacos with banana tortillas, avocado, and caramel sauce at Hotelito Casa Las Tortugas; Las Panchas café's sister owners; a truly swinging beach bar; a knowing local who takes it all in stride; pork, shark, and stingray empanadas at Las Panchas; warm waters that welcome every form of working off the day's eating and drinking, from kayaking to cannonballs



Caribbean flair. The bounty of fish, lobster, and octopus that's pulled out of the water daily is prepared over open fires—the traditional way of cooking among the locals.

Although we're obsessed with the island cuisine, most visitors come here to experience nature. The surrounding ocean is a haven for migrating whale sharks—and if you're more daring than we are, you can snorkel alongside them. The waters are a fisherman's dream for catching snook and tarpon, as well as fly-fishing for silver kings. The tiny isle is also a diver's paradise: Local lore says

Spanish pirates traveled here in the 1800s in search of freshwater, and they left behind gold and buried treasure in the sea. Unfortunately, Rick and I have yet to find any booty, but we're hoping to see some of nature's treasures on a kayak trip through the Yum Balam Conservation district, where our only company is the wildlife.

We hop on red beach cruisers and ride to the large protected lagoon, with its mangrove-shaded canals. Settling into our tandem kayak rhythm, we glide through the clear water, the tall branches

splintering the rays of sunshine overhead. It's silent beyond the water droplets from our paddles, and we scan the glassy surface for green turtle heads and sleek dolphin fins. To our left, a rustling starts: We spy two flamingos, pink as bubble gum, cackling and chasing each other along the shore. They disappear into the brush, and we resume our quiet, lulling strokes.

As relaxing as kayaking is for us, Rick and I can hardly contain our excitement for lunch at Raices, inside a tiny, thatched-roof hut right on Main Beach just a few minutes' ride from the lagoon. We are about to indulge in what locals call "the slow-food palapa." This means the menu is based on whatever the fishermen bring in, whenever they decide to come in. Today we feel especially lucky—we're looking at whole grilled fish with tangy *mojo de ajo*, octopus ceviche, and *coctel de pescado*, a dish of marinated fish, similar to ceviche but with a bloody Mary—esque tomato marinade. When our feast arrives, it takes up most of the white plastic table in front of us. The beer is ice cold, and the hops help quiet some of the spice. We spend the rest of the afternoon here, savoring the fresh fish and chatting up the locals.

We ride through the village square, past children kicking a soccer ball while their parents and grandparents catch up over large cups of coffee. Here, we spot Isla Holbox's latest restaurant—Rosa Mexicano—and even though we're still full, it's hard not to be drawn into its open-air layout. The sand-colored walls are sketched with bright art and patrons' names. What the hell: We go for the octopus appetizer. It arrives in a large white bowl—piping hot, tender, kissed with just a hint of smoky char, and married perfectly with the sharp and tangy black bean relish. It's one of our best bites yet.



S THE SUN BEGINS TO SET, I remember that it was during an early evening walk that we got our first taste (literally) of how unique this island really is. Not far from the hotel and right in the middle of the beach stood a tiny palapa bar with eight swings in place of barstools and

an unobstructed view of the most beautiful sunset I'd ever seen. With the sky blazing orange, pink, and gold, the bartenders painstakingly handcrafted mojitos with fresh sugarcane, along with tart, lime-heavy margaritas. I soon found myself talking to Noa, the bar owner's wife. She offered me some battered white fish with a smoky, creamy dipping sauce. This was her ritual: Make the fish just in time for sundown, kick back, and enjoy. It was my first taste

of the fertile waters of the Yucatán.

Noa and her husband, Chendo, have graduated from that tiny beach bar and now run Viva Zapata, a bar and grill in the town square. Rick and I stop in for dinner and find Chendo manning the woodburning grill right in the middle of the dining room. He greets us with big hugs, and immediately gets to work on a mean seafood platter: a heaping tray of snapper, mackerel, stone crab, and octopus, caught fresh from the sea that morning.

While we sip those ever-potent margaritas and dive into the insane platter of goodness, we note that the hospitality here isn't for the tourists' benefit—it's a way of life. This is why we come back, and what we look forward to all year: great food, great friends, great atmosphere. We feel lucky. Turns out the treasures of Isla Holbox are not buried so deep after all.

Kelly Liken is the award-winning chef/owner of her eponymous restaurant in Vail. This is her first piece for Coastal Living.

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From Cancún (where major airlines fly daily), drive three hours to Chiquilá and take the ferry to Isla Holbox. The artfully luxe rooms and beachfront bungalows at Hotelito Casa Las Tortugas start at \$140; 52/984/875-2129 or holboxcasa lastortugas.com.





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Shrimp-and-Andouille Gumbo Dip

HANDS-ON TIME: 30 minutes TOTAL TIME: 30 minutes

- 1 tablespoon olive oil
- 9 ounces Andouille sausage, diced
- 1 cup finely chopped red bell pepper
- ½ cup finely chopped celery
- 1 cup chopped green onions
- 1 cup frozen sliced okra, chopped (do not thaw)
- 1 garlic clove, grated
- 12 ounces peeled and deveined shrimp, chopped
- 11/2 teaspoons Creole seasoning
- 1 (8-ounce) package cream cheese,
- 2 ounces Asiago cheese, grated (about ½ cup)
- 2 tablespoons butter, melted
- ½ cup panko

Garnish: chopped fresh chives

Dippers: breadsticks, veggie strips, crackers, or sliced baguette

- 1. Preheat broiler. Heat oil in a 10-inch cast iron skillet over medium-high heat. Add sausage; sauté 2 minutes. Add bell pepper and celery; sauté 3 minutes. Add onions, okra, and garlic; sauté 3 minutes or until vegetables are tender. Add shrimp and Creole seasoning; sauté 2 minutes or until shrimp is almost done.
- 2. Reduce heat to medium-low. Add cream cheese; stir until cheese melts. Stir in Asiago. Cook 3 minutes or until mixture is bubbly. Remove from heat.
- 3. Combine butter and panko; toss to coat. Sprinkle over dip. Broil 1 minute or until topping is browned. Garnish, if desired; serve with desired dippers. Makes 10 servings.

Mini Crab Melts

HANDS-ON TIME: 20 minutes TOTAL TIME: 20 minutes

- 16 (3/4-ounce) slices sourdough bread
- 3/4 cup mayonnaise
- 3/4 teaspoon lemon zest
- 31/2 tablespoons chopped fresh dill, divided
 - ½ teaspoon salt
- 12 ounces lump crabmeat, drained and picked
- 2 tablespoons finely chopped red onion
- 32 (1/4-inch-thick) Roma tomato slices
- 4 ounces Gruyère cheese, grated (about 1 cup)
- 1/4 teaspoon freshly ground black pepper
- 1. Preheat broiler. Arrange bread slices in a single layer on a baking sheet, and broil 1 to 2 minutes on each side or until lightly golden and toasted.
- 2. Whisk together mayonnaise, lemon zest, 3 tablespoons dill, and ¼ teaspoon salt in a small mixing bowl. Combine crab, onion, and 1/4 teaspoon salt in a medium mixing bowl. Add 2 tablespoons mayonnaise mixture to bowl; stir to combine.
- 3. Spread remaining mayonnaise mixture evenly over toasts. Divide crab mixture evenly over toasts; top evenly with tomato slices and cheese. Broil 3 minutes or until cheese melts. Sprinkle with black pepper and remaining ½ tablespoon dill. Serve immediately. Makes 8 servings.

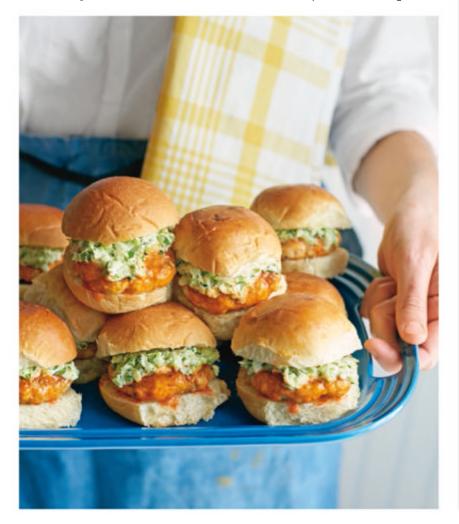


Buffalo Chicken Sliders with Celery-Ranch Slaw

HANDS-ON TIME: 25 minutes TOTAL TIME: 25 minutes

- 1½ cups tightly packed shredded celery
- 1/4 cup mayonnaise
- 3 tablespoons buttermilk
- 2 tablespoons minced fresh flat-leaf parsley
- 2 tablespoons minced fresh chives
- 3 garlic cloves, grated and divided
- 2 pounds ground chicken
- ½ cup panko
- 8 tablespoons hot sauce, divided
- 3 tablespoons olive oil, divided
- 1½ teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1/4 cup butter
- 16 slider buns or rolls
- 1. Spread celery out onto several layers of paper towels to drain; let stand 5 minutes. Wrap in paper towels, and squeeze lightly; discard paper towels.
- 2. Combine mayonnaise, next 3 ingredients, and 1 garlic clove in a medium

- bowl. Stir in celery until combined. Chill until ready to serve.
- 3. Place chicken in a large bowl. Add panko, 2 tablespoons hot sauce, 1 tablespoon oil, salt, pepper, and remaining 2 garlic cloves; mix well. Divide mixture into 16 equal portions, shaping each into a 1/2-inch-thick patty.
- 4. Heat 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add 8 patties: cook 2 minutes on each side or until done. Remove from skillet. Repeat with remaining 1 tablespoon oil and remaining 8 patties. Remove from pan.
- 5. Add butter and remaining 6 tablespoons hot sauce to pan, stirring until butter melts. Return patties to pan, turning to coat. Arrange 1 patty on bottom of each slider bun; drizzle with remaining sauce. Top each slider with about 1 tablespoon slaw and bun tops. Makes 8 servings.





Veggie Spring Rolls with Cashew-Ginger **Dipping Sauce**

HANDS-ON TIME: 30 minutes TOTAL TIME: 30 minutes

- 1 cup alfalfa sprouts
- 11/2 cups peeled carrot, cut into thin matchsticks
- 1 cup finely shredded Napa cabbage
- 1 cup thinly sliced red bell pepper
- 3/4 cup chopped fresh basil
- 3/4 cup fresh mint leaves
- 1/2 cup chopped fresh cilantro
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 10 (8-inch) rice paper wrappers
- 1 large avocado, thinly sliced

Cashew-Ginger Dipping Sauce (recipe below)

- 1. Combine first 9 ingredients in a large mixing bowl; toss to combine.
- 2. Fill a large shallow pan with warm water. Gently soak 1 rice paper wrapper in water until malleable; place on a flat work surface. Place ½ cup of veggie filling toward one side of wrapper; top with 1 avocado slice. Fold in ends of wrapper; roll tightly to enclose. Repeat with remaining wrappers and filling. Serve with Cashew-Ginger Dipping Sauce. Makes 10 servings.

CASHEW-GINGER DIPPING SAUCE

- ½ cup creamy cashew butter
- ½ cup warm water
- 2 tablespoons soy sauce
- 11/2 tablespoons rice vinegar
- 1 tablespoon grated fresh ginger
- 1½ teaspoons sugar
 - teaspoon dried crushed red pepper

Whisk together all ingredients in a medium mixing bowl until smooth. Makes about 1 cup. ■



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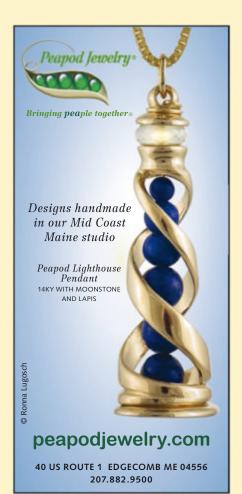
Chicken Piccata with Angel Hair Pasta

- 8 ounces angel hair pasta
- 6 (4-ounce) chicken cutlets (about 1/8 inch thick)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1½ tablespoons olive oil
- 4 tablespoons unsalted butter
- 2 tablespoons minced shallot
- 1/4 cup fresh lemon juice
- 1/2 cup dry white wine
- 2 tablespoons capers, drained
- 2 tablespoons flat-leaf parsley, chopped and divided
- **1.** Prepare pasta according to package directions.
- 2. Meanwhile, sprinkle both sides of chicken with salt and pepper. Heat olive oil in a large skillet over mediumhigh heat; add chicken and cook 2 to 3 minutes on each side or until brown and cooked through. Remove chicken to a plate, and keep warm. Wipe skillet clean.
- 3. Melt 1 tablespoon butter in skillet over medium-high heat; add shallot and sauté, stirring often, 30 seconds or until tender. Add lemon juice, wine, and capers; bring to a gentle boil. Boil 1 to 2 minutes or until reduced slightly. Remove skillet from heat, and stir in remaining 3 tablespoons butter until melted. Stir in 1 tablespoon parsley.
- **4.** Slice chicken cutlets into 1-inch pieces; arrange over prepared pasta, and pour caper sauce over chicken. Sprinkle with remaining 1 tablespoon parsley. Makes 4 servings.

SKILLET ASPARAGUS WITH PECORINO

- 1 tablespoon olive oil
- 12 ounces trimmed asparagus
- 1/4 teaspoon salt
- 2 teaspoons white wine vinegar
- 2 tablespoons grated Pecorino Romano cheese

Heat oil in a large skillet over medium heat. Add asparagus; sauté 3 to 4 minutes or until tender-crisp and lightly browned. Remove from heat, and toss with salt and vinegar. Sprinkle with cheese. Makes 4 servings.





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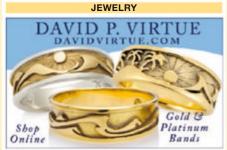
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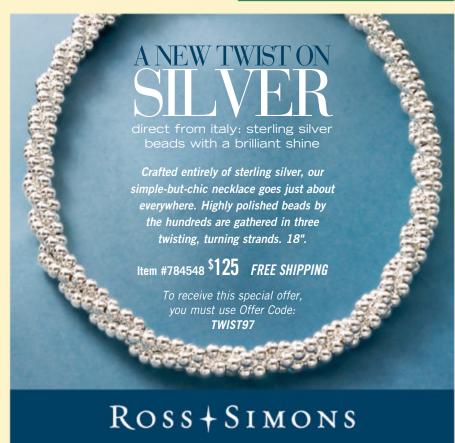
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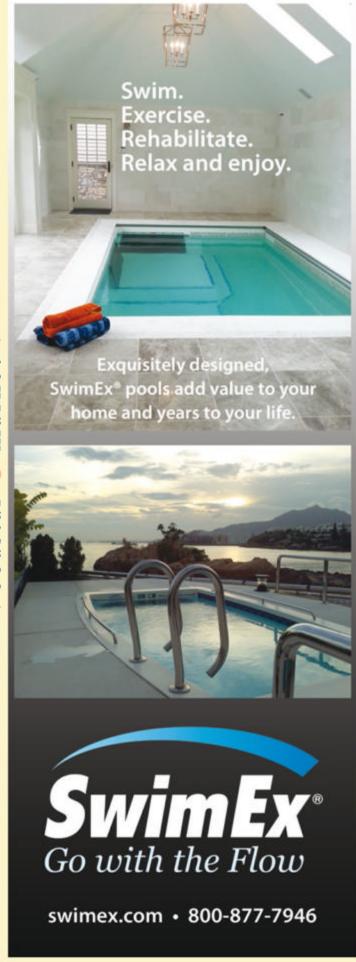
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WHERE TO FIND WHAT'S SHOWN IN THIS ISSUE

HILLSIDE REVIVAL page 25: Interior designer Christopher Kennedy; christopherkennedy.com. Living room. page 25: Sands in Time sofa cushion fabric in Chili, Holly Hunt; hollyhunt.com Club chair, Pottery Barn; potterybarn .com. End table by club chair, Arteriors; arteriorshome.com. End table by woven chair, Pier 1; pier1.com. Kirabo rug, West Flm: westelm.com. Coral sculpture. Palecek; palecek.com. McGuire coffee table, woven chair with ottoman, and sofa, vintage. Sunroom, page 26: Club chair, coffee tables, and rug, West Elm. Sofa, McGuire. Smara sofa cushion fabric in Agua, Mokum Textiles; mokum textiles.com. Guest room, page 27: Tommy Bahama bedding, Bed, Bath & Beyond; bedbathbeyond.com. Side table, West Elm, Entry, page 27: Daybed and garden stools, West Elm. Blue patterned pillow fabric, Celerie Kemble for Schumacher: fschumacher.com. Del Mar chair and Orange patterned pillow, Palecek. Vinyl chair upholstery, Architex architex.com. Guest room, page 28: Bedding, Macy's; macys.com. Urchin table lamp, Marshall's; marshallsonline .com. Orange pillow, Pottery Barn Baskets, HomeGoods; homegoods.com

TROPICAL PUNCH page 30: Architectural and landscape design, Charles Stick; 434/296-1628. Interior designer Keithley Miller/Kemble Interiors; kemble interiors.com. Living room, page 30: Sectional, Grafton Furniture; grafton furniture.com. Sectional upholstery in Wannabe Snow, Walfab; walfab.net. Rug, Jack Walsh Carpets; 561/659-4846. Custom coffee table, patterned stools, and wicker chair, Kemble Interiors. Artwork, Heidi Baxter; heidibaxter.com **Kids' room, page 32:** Custom beds, Kemble Interiors. Custom floor treatment, Bingman's Painting; bingmanspainting .com. Sand Bar Stripe and Ginza bedding fabric, China Seas; quadrillefabrics.com. Nightstand, Bungalow 5; bungalow5.com Drapery fabric in Lime Ice, Duralee; duralee.com, Drapery fabrication, Paul Maybaum, Inc.; curtainmaker.net. Ladder, Putnam Rolling Ladder Company; putnamrollingladder.com, Bunk sconces Shades of Light; shadesoflight.com. Elephant basket, Home Decorators Collection: homedecorators.com. Master bedroom, page 33: Ceiling and trim in

NOTE

Information is subject to change. Paint and fabric colors may vary slightly due to the printing process. If a specific item is discontinued, please contact the company directly to ask about similar merchandise. Any unlisted items are unknown.

White Dove, Benjamin Moore; benjamin moore.com. Japanese papercloth wallcovering, Phillip Jeffries; phillipjeffries .com. Drapery fabric in Sky, Walfab. Drapery fabrication, Paul Maybaum, Inc. Sconces. Shades of Light.

THE BRIGHT SIDE page 62: Architectural design, Larry Sagnes Construction; 956/761-1967. Interior designers Carleton Varney and Brinsley Matthews/Dorothy Draper & Co.; dorothydraper.com. Dining room, page 62: Rattan chairs, Carleton Varney; carletonvarney.com. Kitchen, page 63: Stools, Kindel Furniture Company; kindelfurniturecompany.com. Dolce stool fabric in Pumpkin, Carleton Varney by the Yard; 561/585-1855. Living room, pages 64-65: Bamboo furniture and upholstery, Carleton Varney by the Yard. Corridor, pages 66-67: Bamboo credenza and artwork, Carleton Varney by the Yard. Mirror, Carleton Varney.

IN LIVING COLOR page 68: Architectural design, J Hurst & Associates; jhurst associates.com. Interior designers Gwen DeBruyn and Amber Burger/Bayberry Cottage; bayberrycottage.com. Land-scape design, Kramer Services (kramer services.com) and former owner John Migas, Woodlands Nursery (269/857-1505). **Exterior, page 70:** Nautical flags, Kalamazoo Flag Company; kalamazoo flag.com. Adirondack chairs, Meijer; meijer.com. **Kitchen, page 71:** White oak flooring, Legacy Hardwoods; legacy hardwoods.com. Currey & Co. Sullivans work table (island) and Brightside chandelier, Bayberry Cottage. Dining room, page 72: Furniture, art, and accessories, Bayberry Cottage. Hubbard Coastal side chair fabric. Robert Allen: robertallen .com. Woodrose armchair fabric, Kravet; kravet.com. Living room, page 73: MT Company Dover sofa, Company C Sophie armchair in Cascade Oyster, and custom coffee table, Bayberry Cottage. Porch, page 74: Currey & Co. Dalliance pendant and Kenian folding chairs, Bayberry Cottage. Guest room, page 74: Company C linens and HGTV lamp, Bayberry Cottage, Guest room, page 75: Company C Cydney rug, green velvet pillow, and French Knot pillow, Eastern Accents Portia duvet, Stray Dog Designs Jarmin lamp in Douglas Fir, and custom bed, Bayberry Cottage.

COLOR CRUSH page 76: Orange, pages **76-77:** Interior designer Franco Biscardi, Brady Design; bbradydesign.com. Furniture, JANUS et Cie; janusetcie.com. Blue, pages 78-79: Stylist Sarita Sharma; saritasharma.co.uk. Armchair, Multiyork; multiyork.co.uk. Blue, Green, and Brown print of painting by Mark Rothko; easyart .com. Rug, Marks & Spencer; marksand spencer.com. Lime, pages 80-81: Interior designer Franco Biscardi. Bedding, Sferra; sferra.com. Cashmere throw, Dea; deaitaly.com. Lamp, Christopher Spitzmiller; christopherspitzmiller.com. Rug, Holland and Sherry; hollandand sherry.com. Pink, pages 82-83: Interior designer Celerie Kemble, Kemble Interiors; kembleinteriors.com. Painting by Alex Timchula, Voltz Clark; voltz clark.com. Purple, pages 84-85: Interior designer Katie Ridder; katieridder.com

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CL: What's the best meal you've ever had on the shore?

Anna Marie Puodziunas, Washington, DC

The crab bruschetta at Jake's Seafood House in Rehoboth Beach, Delaware, is amazing, especially with the St. Germain sangria. I also had the lobster mac and cheese, because why not? It's the beach!

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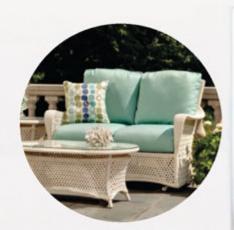
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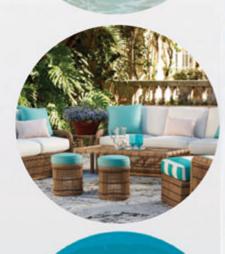
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CRUISING WITH GOGO

A writer and her mother find a new closeness on the wide open sea BY ANN HOOD

MY 82-YEAR-OLD MOTHER tosses an envelope across the table, takes a drag on her cigarette, and says, "I won a casino cruise to Bermuda. I'm not going." I read the letter and brochure. Gogo has indeed won a oneweek cruise to Bermuda. For two. The last time I was in Bermuda was 1973, a high school junior on a lark with her best friend. I have lovely memories of that trip—the boy from Philadelphia whom I kissed in the moonlight, and the grandeur of the Southampton Princess hotel. I imagine pink sand beaches, rum swizzles.

"You're going," I tell Gogo. "With me." Gogo smiles. "Well," she says, "if you insist." I realize this is what she wanted all along. Ever since the last two "girls" in her Friday night poker club died, Gogo has had to hit the local casinos alone. There are no more weekend gambling trips. Now she mostly stays home and plays cards on her iPad. Where I see pink sand beaches, Gogo sees slot machines. Still, although we've

traveled a lot together, to Italy and to Amsterdam and to San Francisco, we've always had a bevvy of relatives with us. This time it will be different, just Gogo and me for a whole week.

I smile back at her. "To Bermuda," I say. "To Bermuda," she says, and we clink our coffee cups together.

My mother worked for more than 30 years as an IRS auditor, retiring when she was 74. She swears like a sailor and dresses like a million bucks. She's always picking lint off of me and frowning at my choice of clothes. For the cruise, she packs enough matching outfits for every night of our trip; I throw a heap of sundresses and flip-flops into a suitcase. I have no preconceived notions of what to expect on our ship, called *Dawn*. Years ago, I took a cruise with a buddy, and all I remember is having fun, helped by the piña coladas we consumed.

By the time Gogo and I set sail from Boston, the two of us are practically giddy.

We immediately make reservations at the steakhouse, the French bistro, the Italian trattoria. We order drinks from room service, and my usually teetotaling mother is soon happily sipping Captain Morgan with pineapple juice as we sign up for shore excursions. "Let's do the sunset rum cruise," she says. "For sure."

My mother and I are close. Friends, even, despite our differences—not just our wardrobe choices, but her practical nature versus my fly-by-the-seat-of-my-pants personality, her need to be settled while I am nomadic. We have found a nice relationship in the years since my father and brother died, leaving just the two of us to make a family. But our first night at sea feels like I am meeting my mother for the first time. Has she always been so eager to have fun? So willing to try new things?

At the Neil Diamond tribute, Gogo and I sing the chorus to "Sweet Caroline" off-key and louder than anyone else. "You inherited your singing voice from me," she points out, laughing. Later, I follow Gogo into the casino and let her instruct me on playing the slots. When I win 300 dollars, I call it a night. "You're too timid," she says, her cigarette dancing between her lips. "Live a little." I wake up later in our room to the lights flashing on and Gogo flinging hundred dollar bills at me.

"Wow," I say sleepily, "you've won big." She flops beside me on the bed and takes my hand in hers. "Yes," she says. "I have."

Over candlelight dinners, I muster the courage to confess a big transgression I made years ago. She confides in me details of her marriage. Back on terra firma, neither of these conversations would have happened. I would have feared disappointing her, or squirmed uncomfortably if she brought up her relationship with my father. But as the *Dawn* pitches gently and the moon shines on the Atlantic Ocean, as we sip our rum drinks and feed quarters into the slot machines, as we sing "She Loves You" with the Beatles tribute band, we find ourselves in a new place, together.

Ann Hood is the author of The Obituary Writer and The Knitting Circle. Her newest novel is An Italian Wife.



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